



## VIGNA SCOPAIO 339 Bolgheri Rosso DOC

**GRAPES:** Cabernet Sauvignon

**DENSITY PER HECTARE:** 5000 plants

**YIELD PER HECTARE:** 50 quintals

**HARVESTING METHOD:** hand picked using crates

**VINIFICATION:** alcoholic fermentation takes place

in 45 hl vats at a controlled temperature

between 26°C-30°C for approximately two

weeks, followed by 15 days of skin maceration.

Malolactic fermentation takes place in steel.

**MATURATION:** in barriques for variable periods of time

**AGEING:** in bottles for variable periods of time

### TASTING NOTES

Intense ruby red colour, with hints of purple.

Elegant well-defined herbaceous nose with notes of with blackberry and red fruit.

Well-structured, smooth and persistent taste.